



GASTROFIRE

www.gastrofire.com



Passion for Grilling by josper®

SHOWING THAT GRILLING IS AN ART

Since 1969

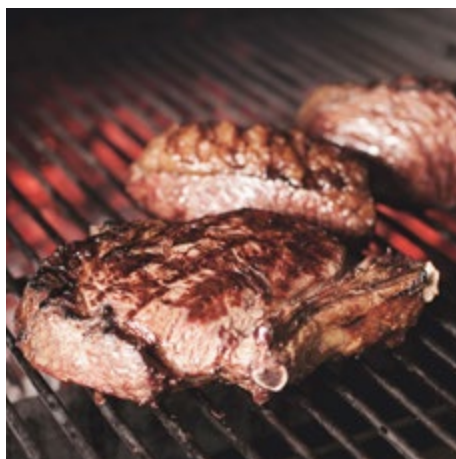
Josper is an elegant combination of a grill and an oven in a single machine.

It is aimed at a very demanding profession: the HoReCa sector. It is also highly rated by Steak Houses, Brasseries, Tapas Bars, Bistro-cafes, Traditional restaurants, Haute cuisine...

- It works 100% with charcoal.
- A unique closed barbecue design.
- Different levels of GRILLING.
- Flexible and robust, easy to use, with a front opening door system.
- Vent system for temperature control.



By bringing the added value that comes from the Firewood (charcoal) to the raw material, we obtain those flavours of yesterday, as well as a perfect texture and juiciness. By combining the functions of an oven and grill, we can work at high temperatures, sealing the product, smoking and grilling at the same time. These results are unique, and make the JOSPER Charcoal Oven a piece of equipment that is also unique.



“WHAT DO YOU GET WITH A JOSPER AND WHAT MAKES IT STAND OUT FROM THE REST?”

- **OPTIMAL RESULTS WITH ALL TYPES OF FOOD:** its high operating temperature allows you to grill and roast, preventing the product from baking.
- **HIGHER GRILLING QUALITY:** adding the unique flavour of the finest embers; a unique texture and juiciness in all products.
- **FASTER:** 35% faster than an open grill.
- **DUAL OVEN-GRILL FUNCTION:** two machines in one.
- **LOWER CHARCOAL CONSUMPTION:** about 40% less than with an open grill.
- **Greatly REDUCES flames,** preventing food from drying out or burning.
- **MORE QUALITY IN THE WORKPLACE:** prevents the impact of constant heat on the chef.
- **IMPROVED CLEANLINESS:** the ash is stored in a case in a sealed cabinet below the oven.
- **MORE PERSONALIZED SERVICE:** we have a network of official dealers and consultant chefs all over the world to help with startup, advice and after-sales service.

THE QUALITY IS DEMONSTRATED OVER TIME WITH THE OFFICIAL CERTIFICATES



“Our combination of craftsmanship and technology in the manufacturing process allows us to achieve these standards in grilling. We use the best high technology steel alloys created by and for Josper. This means that we can guarantee that our product can work continuously at an average temperature of between 300° [572°F] and 350° [662°F]. Design, robustness, technology, engineering and tradition make Josper a unique machine in the market.

All our quality is reflected in our seals of approval (CE, UL, NSF, GOST, TR...) and our compliance with the highest international safety, health and environmental standards.”

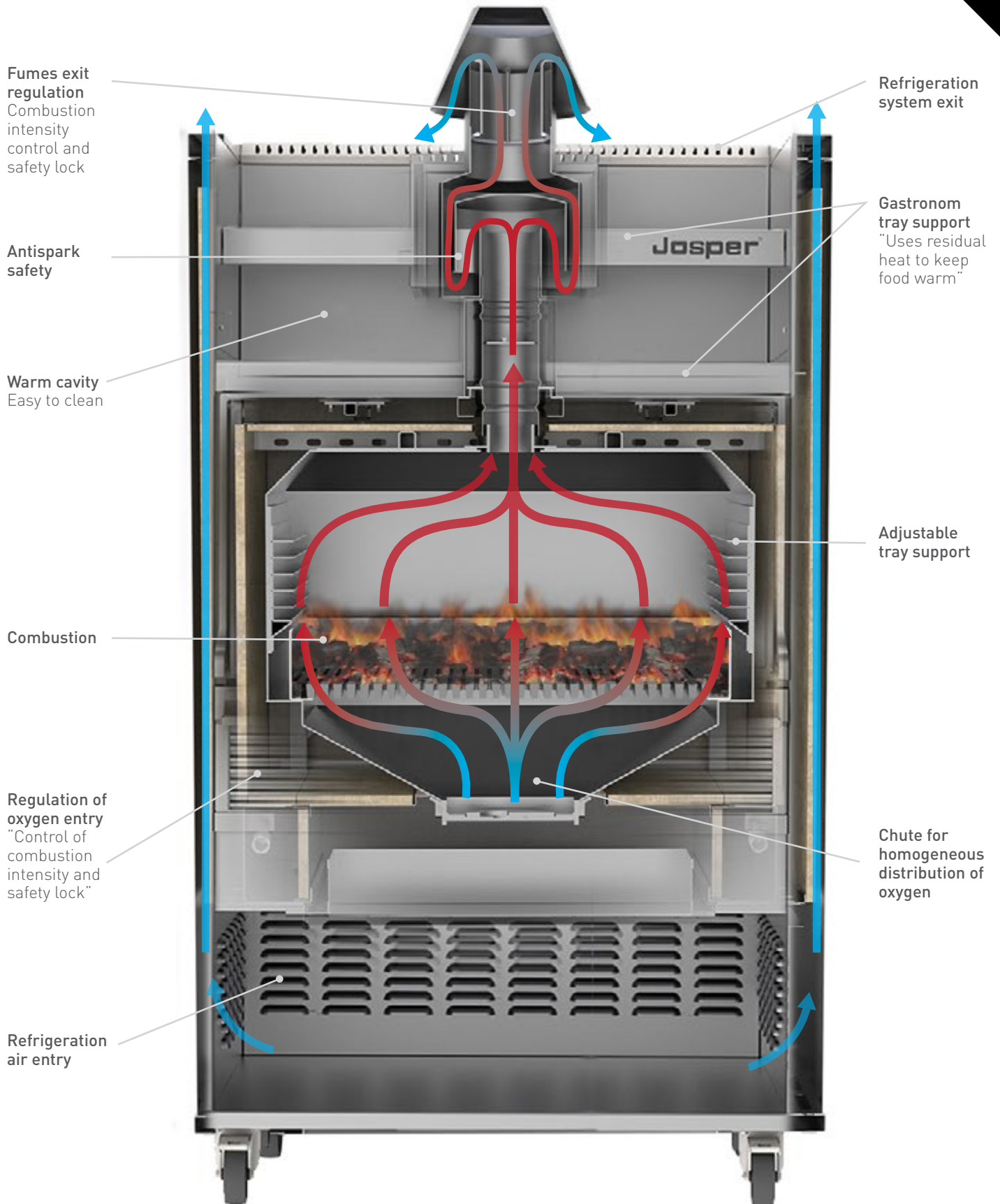
JOSPER TECHNOLOGY

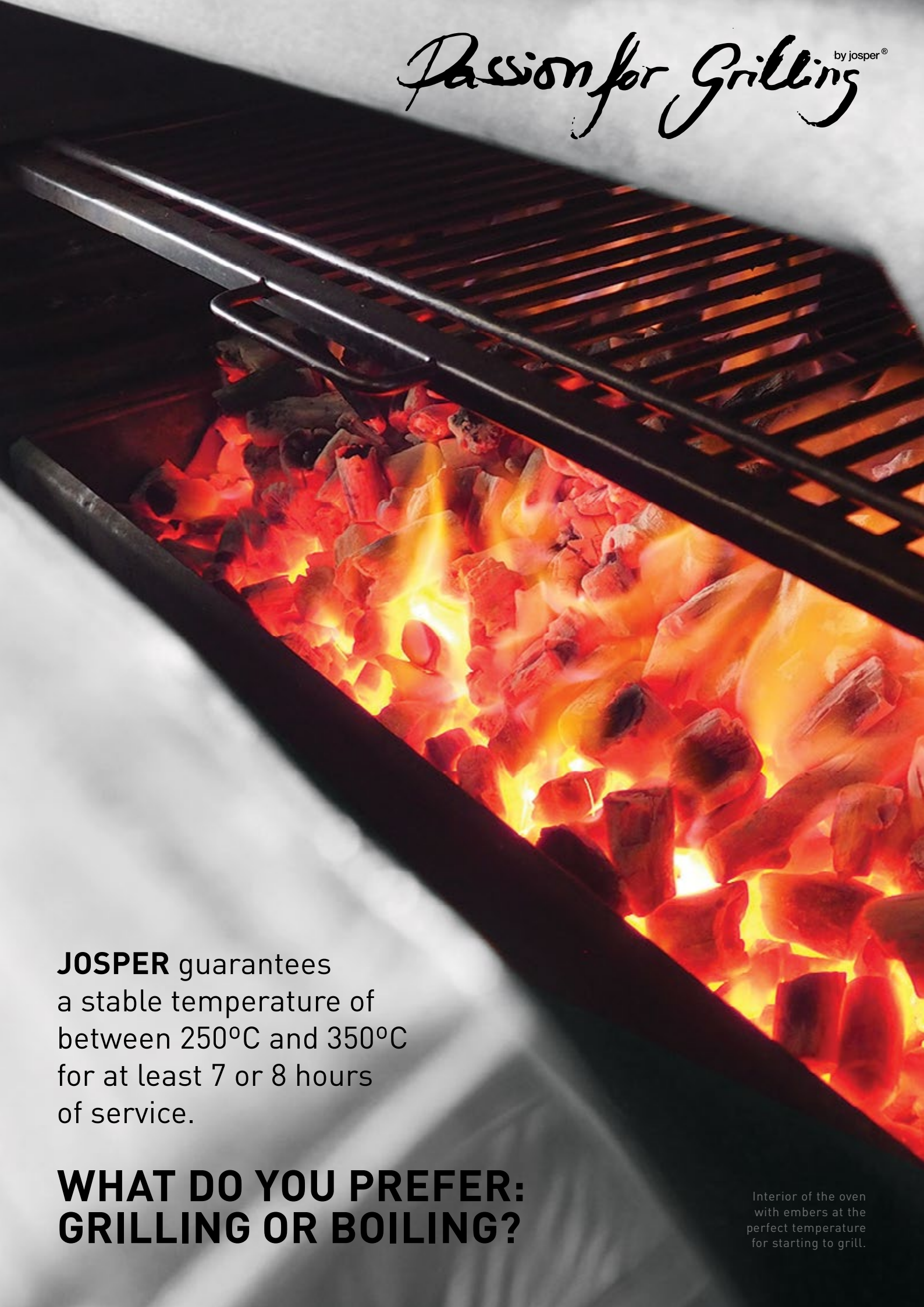
GRILL CONDUCTION: Perfect seal and moisture of the product.

NATURAL HEAT CONVECTION: Perfect broiling point of the product within the cooking chamber.

DIRECT EMBERS RADIATION: Energy waves emitted onto the food > Accurate cooking and time reduction.

**FIRST WORLD
PATENT
OF CHARCOAL OVENS
AWARDED BY THE EPO**





Passion for Grilling by josper®

JOSPER guarantees
a stable temperature of
between 250°C and 350°C
for at least 7 or 8 hours
of service.

**WHAT DO YOU PREFER:
GRILLING OR BOILING?**

Interior of the oven
with embers at the
perfect temperature
for starting to grill.

MODEL HJX

COUNTERTOP OVEN

Does not include: firebreaks and firebreak hat



HJX - 20

COUNTERTOP OVEN
firebreaks and firebreak
hat NOT INCLUDED

WIDTH x DEPTH x HEIGHT
71 x 42 x 112 cm

± 30 58 x 34 cm

HJX - 20 - PM

COUNTERTOP OVEN
AND HOT PLATE
firebreaks - fire break hat
NOT INCLUDED

WIDTH x DEPTH x HEIGHT
71 x 42 x 112 cm

± 30 58 x 34 cm

MODEL M

COUNTER TOP OVEN

Firebreak - Firebreak hat NOT INCLUDED



HJX - 25 - M

WIDTH x DEPTH x HEIGHT
64 x 60 x 129 cm

± 70 50 x 51 cm

HJX - 45 - M

WIDTH x DEPTH x HEIGHT
93 x 60 x 138 cm

± 70 76 x 51 cm

HJX - 50 - M

WIDTH x DEPTH x HEIGHT
93 x 86 x 138 cm

± 150 76 x 75 cm

MODEL MBC

COUNTER TOP OVEN - TRAY SUPPORT

Firebreak - Firebreak hat NOT
INCLUDED



HJX - 25 - MBC

WIDTH x DEPTH x HEIGHT
64 x 60 x 130 cm

± 70 50 x 51 cm

HJX - 45 - MBC

WIDTH x DEPTH x HEIGHT
93 x 60 x 138 cm

± 70 76 x 51 cm

HJX - 50 - MBC

WIDTH x DEPTH x HEIGHT
93 x 86 x 138 cm

± 150 76 x 75 cm

MODEL L

OVEN WITH CUPBOARD BASE

Firebreak - Firebreak hat NOT
INCLUDED



HJX - 25 - L

WIDTH x DEPTH x HEIGHT
64 x 60 x 185 cm

± 70 50 x 51 cm

HJX - 45 - L

WIDTH x DEPTH x HEIGHT
93 x 60 x 190 cm

± 70 76 x 51 cm

HJX - 50 - L

WIDTH x DEPTH x HEIGHT
93 x 86 x 190 cm

± 150 76 x 75 cm

MODEL LBC

OVEN WITH CUPBOARD BASE

TRAY SUPPORT
Firebreak hat NOT INCLUDED



HJX - 25 - LBC

WIDTH x DEPTH x HEIGHT
64 x 60 x 182 cm

± 70 50 x 51 cm

HJX - 45 - LBC

WIDTH x DEPTH x HEIGHT
93 x 60 x 190 cm

± 70 76 x 51 cm

HJX - 50 - LBC

WIDTH x DEPTH x HEIGHT
93 x 86 x 190 cm

± 150 76 x 75 cm

MODEL LACXP

OVEN WITH CUPBOARD BASE

HOT STORAGE STAINLESS STEEL
CUPBOARD

Firebreak - Firebreak hat - Pipe NOT
INCLUDE - Wheels INCLUDED



HJX - 25 - LACXP

WIDTH x DEPTH x HEIGHT
78 x 62 x 205 cm

± 70 50 x 51 cm

HJX - 45 - LACXP

WIDTH x DEPTH x HEIGHT
93 x 61 x 205 cm

± 70 76 x 51 cm

HJX - 50 - LACXP

WIDTH x DEPTH x HEIGHT
106 x 87 x 205 cm

± 150 76 x 75 cm

MODEL HJA

CLASS A CHARCOAL OVEN

Includes: Vent, firebreak, firebreak hat, 2 grills, 8 grates, tongs, brush, poker, lower vent, ash pan, exterior pipe and wheels



HJA - 20

WIDTH x DEPTH x HEIGHT

93 x 75 x 82 cm

± 30 50 x 51 cm

HJA - 25

WIDTH x DEPTH x HEIGHT

86 x 91 x 195 cm

± 70 50 x 51 cm

HJA - 45

WIDTH x DEPTH x HEIGHT

115 x 91 x 195 cm

± 100 76 x 75 cm

HJA - 50

WIDTH x DEPTH x HEIGHT

115 x 115,8 x 195 cm

± 150 76 x 75 cm

JOSPER BASQUE GRILL

BASQUE GRILL

Open grill with one or more adjustable height masts



PVJ - 076 - 1

WIDTH x DEPTH x HEIGHT

115 x 90 x 161 cm

± 30 50 x 51 cm

PVJ - 076 - 2

WIDTH x DEPTH x HEIGHT

93 x 60 x 138 cm

± 70 76 x 51 cm

PVJ - 076 - 3

WIDTH x DEPTH x HEIGHT

299 x 90 x 161 cm

± 100 76 x 75 cm

PVJ - 050 - 1

WIDTH x DEPTH x HEIGHT

140 x 90 x 161 cm

± 150 76 x 75 cm

JOSPER COMBO

JOSPER COMBO

Combination of HJX - 25, 45 or 50 oven and Basque Grill with one or more modules



CVJ - 050 - 2 - HJX - 25

WIDTH x DEPTH x HEIGHT

182 x 90 x 179 cm

± 70 50 x 51 cm

CVJ - 050 - 2 - HJX - 45

WIDTH x DEPTH x HEIGHT

211 x 90 x 188 cm

± 100 76 x 51 cm

CVJ - 050 - 2 - HJX - 50

WIDTH x DEPTH x HEIGHT

236 x 90 x 188 cm

± 150 76 x 75 cm

JOSPER MANGAL

JOSPER MANGAL

Mangal style open grill - Skewer support - Charcoal grates INCLUDED



MGJ - 132

WIDTH x DEPTH x HEIGHT

145 x 102 x 154 cm

± 200 132 cm

JOSPER ROBATA GRILL

ROBATA GRILL - Robatayaki style open grill. Skewer supports - Charcoal grates INCLUDED



RGJ - 050

WIDTH x DEPTH x HEIGHT

64 x 41 x 66 cm

± 70 50 cm

RGJ - 100

WIDTH x DEPTH x HEIGHT

124 x 41 x 66 cm

± 100 100 cm

RGJ - 140

WIDTH x DEPTH x HEIGHT

156 x 41 x 66 cm

± 150 140 cm

JOSPER ROASTER

ROASTER - Roaster with warming drawers and lower cabinet - Charcoal grate, set of skewers and sword forks INCLUDED



ASJ - 063

WIDTH x DEPTH x HEIGHT

110 x 104 x 210 cm

± 70 63 cm

ASJ - 130

WIDTH x DEPTH x HEIGHT

168 x 104 x 210 cm

± 70 130 cm



JOSPER COOKWARE

Visit our website www.josper.es/en/menaje/ to view our full cookware catalogue.



JOSPER CASSEROLE
160 - 200 - 240 - 280

JOSPER CASSEROLE LID
160 - 200 - 240 - 280



JOSPER BASKET (CAGE)
Mixed Basket
Height: 6.5 cm
Dimensions: 22.6x21 cm
Designed for turning with
Josper tongs



JOSPER GN TRAYS
1/2 6 cm
1/1 6 cm
1/6 2 cm
1/3 2 cm
1/1 2 cm



JOSPER PLATES
Basalto de Sierra Plate with
Iroko wood support.
30x20 cm
20x20 cm
46x30 cm
46x15 cm



ALUMINIUM WIRE BRUSH
Combined scraper brush.



TONGS FOR TRAYS
Tongs with silicone tips to
hold casseroles and trays.



JOSPER TONGS
Stainless steel tongs 35 cm



JOSPER FISH POACHER

JOSPER CHARCOAL



QBE
White Quebracho
P4022 BOX
SP51 BAG



CE
Mixture of tropical
hardwoods
P4036 BOX
SP36 BAG



CAE
Oak
P4039 BOX
SP39 BAG



BTL
White Quebracho
compact with flour
4018 BOX
SP51 BAG



COCO
Coconut
shell
CA50 BOX



MDV
Vine wood
4059 BOX



DOOR COLOUR



BLACK
Code NC



STAINLESS STEEL
Code IN



WHITE
Code BL



BLUE
Code ZU



GREEN
Code VR



BROWN
Code M



BURGUNDY
Code VC



**HALF A
CENTURY
OF EXPERIENCE
IN THE MARKET
WITH
MORE THAN
30.000
CLIENTS
ALL OVER
110**

**COUNTRIES
ARE OUR BEST
GUARANTEE**



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ZJO4007 Ed.10.2017

